

| SEA FOOD | | | |
|-------------|-----|--|-------|
| 水 瓜 蝦 | 101 | Moo Shu Shrimp (with 4 pancakes) | 8.95 |
| 什 錦 蝦 | 102 | Shrimp with Cashew Nuts | 8.95 |
| 青 豆 蝦 | 103 | Shrimp with Green Peas | 8.95 |
| 豆 腐 蝦 | 104 | Shrimp with Bean Curd | 8.95 |
| 甜 酸 蝦 | 105 | Sweet and Sour Shrimp | 9.95 |
| 菜 什 蝦 | 106 | Shrimp with Assorted Vegetables | 9.95 |
| 紅 燒 蝦 | 107 | Shrimp with Lobster Sauce | 9.95 |
| 甜 豆 蝦 | 108 | Shrimp with Snow Peas | 9.95 |
| 芥 蘭 蝦 | 109 | Shrimp with Broccoli | 9.95 |
| 魚 子 蝦 | 110 | *Shrimp with Garlic Sauce | 9.95 |
| 炒 菜 蝦 | 111 | *Shrimp with Spicy Tea Sauce | 9.95 |
| 豆 苗 蝦 | 112 | Shrimp with Black Bean Sauce | 9.95 |
| 干 絲 蝦 | 113 | *Shrimp with Chili Sauce | 9.95 |
| 南 子 蝦 | 114 | *Empress Shrimp | 9.95 |
| 青 豆 蝦 | 115 | *Shrimp and Scallops with Garlic Sauce | 9.95 |
| 豆 腐 干 貝 | 116 | Scallops with Black Bean Sauce | 9.95 |
| 滑 炒 干 貝 | 117 | Scallops with Mixed Vegetables | 9.95 |
| 滑 炒 魚 片 | 118 | Fish Fillet with Mixed Vegetables | 9.95 |
| 紅 燒 魚 片 | 119 | *Fish Fillet in Ma La Sauce | 11.95 |
| 碧 綠 龍 蝦 | 120 | Lobster with Ginger and Scallops | 11.95 |
| 豆 腐 龍 蝦 | 121 | Lobster with Black Bean Sauce | 11.95 |
| 炒 龍 蝦 | 122 | Lobster, Cantonese Style | 11.95 |
| BEEF & LAMB | | | |
| 芥 蘭 牛 | 201 | Beef with Broccoli | 7.95 |
| 碧 豆 牛 | 202 | Beef with Snow Peas | 7.95 |
| 菜 什 牛 | 203 | Beef with Assorted Vegetables | 7.95 |
| 生 燒 牛 | 204 | Beef with Scallops | 7.95 |
| 干 燒 牛 | 205 | *Shredded Beef Szechuan Style | 7.95 |
| 沙 茶 牛 | 206 | *Beef with Spicy Tea Sauce | 7.95 |
| 魚 香 牛 | 207 | *Beef with Garlic Sauce | 7.95 |
| 湖南 牛 | 208 | *Hunan Beef | 7.95 |
| 孜 然 牛 | 209 | Lamb with Scallops | 8.95 |
| POULTRY | | | |
| 甜 酸 雞 | 301 | Sweet and Sour Chicken | 6.95 |
| 神 效 雞 | 302 | Moo Goo Gai Pan | 6.95 |
| 什 錦 雞 | 303 | Chicken with Cashew Nuts | 6.95 |
| 芥 蘭 雞 | 304 | Chicken with Broccoli | 6.95 |
| 水 瓜 雞 | 305 | Moo Shu Chicken (with 4 pancakes) | 6.95 |
| 魚 香 雞 | 306 | *Chicken with Garlic Sauce | 6.95 |
| 沙 茶 雞 | 307 | *Chicken with Spicy Tea Sauce | 6.95 |
| 寶 島 雞 | 308 | *Chicken with Peanuts | 6.95 |
| 子 雞 雞 | 309 | Ginger Chicken with String Beans | 6.95 |
| 豆 腐 雞 | 310 | Chicken with Black Bean Sauce | 6.95 |
| 湖南 雞 | 311 | *Hunan Chicken | 6.95 |
| 南 子 雞 | 312 | *Empress Chicken | 7.95 |
| 本 港 鴨 | 313 | House Special Duck (Half Duck) | 8.95 |
| 蜜 汁 鴨 | 314 | Honey Duck | 8.95 |

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* INDICATES HOT AND SPICY
We can alter the spice according to your taste.

LUNCHEON SPECIALS

Served Monday thru Saturday 11:30 A.M. to 3:00 P.M.
Sunday 12 Noon to 3:00 P.M.

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APPETIZERS AND DINNER MENU ALWAYS AVAILABLE

CHOICE OF Hot and Sour, Wonton or Egg Drop Soup

Served with Brown Rice

| | | | |
|---------|-----|---|------|
| 芥 蘭 雞 | 1. | Chicken with Broccoli | 4.25 |
| 紅 燒 雞 | 2. | Chicken with Cashew Nuts | 4.25 |
| 菜 什 雞 | 3. | Chicken with Mixed Vegetables | 4.25 |
| 甜 酸 雞 | 4. | Sweet and Sour Chicken | 4.25 |
| 魚 香 雞 | 5. | *Chicken with Garlic Sauce | 4.25 |
| 子 雞 雞 | 6. | Ginger Chicken with String Beans | 4.25 |
| 南 子 雞 | 7. | *Empress Chicken | 4.95 |
| 左 公 雞 | 8. | *General Tso's Chicken | 5.25 |
| 國 國 肉 | 9. | *Double Cooked Pork | 4.25 |
| 豆 豉 肉 片 | 10. | Pork with Black Bean Sauce | 4.25 |
| 甜 酸 肉 | 11. | Sweet and Sour Pork | 4.25 |
| 寶 島 雞 | 12. | Pepper Steak | 4.50 |
| 芥 蘭 牛 | 13. | Beef with Broccoli | 4.50 |
| 魚 香 牛 | 14. | *Beef with Garlic Sauce | 4.50 |
| 干 燒 牛 | 15. | *Shredded Beef Szechuan Style | 4.50 |
| 魚 香 蝦 | 16. | *Shrimp with Garlic Sauce | 4.95 |
| 干 燒 蝦 | 17. | *Shrimp with Chili Sauce | 4.95 |
| 甜 酸 蝦 | 18. | Sweet and Sour Shrimp | 4.95 |
| 青 豆 蝦 | 19. | Shrimp with Green Peas | 4.95 |
| 爆 肚 丁 | 20. | Shrimp and Chicken Combination | 4.95 |
| 炒 三 鮮 | 21. | Triple Delight | 4.95 |
| 豆 腐 蝦 | 22. | Bean Curd with Shrimp | 4.95 |
| 菜 什 蝦 | 23. | Shrimp with Mixed Vegetables | 4.95 |
| 菜 什 雞 | 24. | Buddhist Delight | 4.25 |
| 魚 芥 蘭 | 25. | *Broccoli with Garlic Sauce | 4.25 |
| 香 式 炒 飯 | 26. | Fried Rice (with Shrimp, Pork, Chicken, Beef or Vegetables) | 4.25 |
| 香 式 粥 麵 | 27. | Lo Mein (with Shrimp, Pork, Chicken, Beef or Vegetables) | 4.25 |

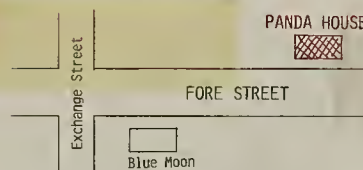
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We can alter the spice according to your taste.

湖南 Panda House

WE BRING CHINATOWN TO YOU

TAKE OUT MENU



FULL LIQUOR — LICENSE AND PRIVATE ROOM

HOURS OPEN:

Monday to Thursday 11:30 AM to 10 PM
Friday and Saturday 11:30 AM to 11 PM
Sunday 12 Noon to 10 PM

LUNCH HOURS:

Monday to Saturday 11:30 AM to 3 PM
Sunday 12 Noon to 3 PM

436 FORE STREET (Old Port Area)
PORTLAND, ME. 04102

TEL. (207) 772-6024

| APPETIZERS | | | |
|--|------|---------------------------------------|-------|
| 上海春卷 | A 1. | Spring Roll (1) | 1.20 |
| 炸子雞 | A 2. | Fried Chicken Wings (6) | 3.30 |
| 炸雞翅 | A 3. | Chicken Fingers | 3.95 |
| 鍋貼 | A 4. | Fried (or Steamed) Meat Dumplings (6) | 3.50 |
| 素菜 | A 5. | Steamed Vegetable Dumplings (6) | 4.50 |
| 手拉麵 | A 6. | Noodles with Hot Sesame Sauce | 3.50 |
| 牛肉串 | A 7. | Beef Skewers (4) | 4.75 |
| 魚香肉絲 | A 8. | Fish Tail Shrimp (4) | 4.95 |
| 涼皮 | A 9. | Cold Noodles with Sesame Sauce | 4.95 |
| 排骨 | A10. | Bar-B-Q Spare Ribs (6) | 5.95 |
| 排骨 | A11. | Bonitos Ribs | 5.95 |
| 雞骨 | A12. | Chicken Soong | 6.50 |
| 雞骨 | A13. | Sesame Baby Ribs | 5.95 |
| 龍蝦 | A14. | Lobster Soong | 8.50 |
| 蟹黃 | A15. | PU PU PLATTER (for 2) | 10.95 |
| Includes: Bar-B-Q Ribs, Fish Tail Shrimp, Beef Skewers, Fried Chicken Wing, Spring Roll, Chicken Finger. | | | |
| SOUPS | | | |
| 雲吞湯 | B 1. | Wonton Soup | 1.50 |
| 紫菜湯 | B 2. | Egg Drop Soup | 1.50 |
| 酸辣湯 | B 3. | Hot and Sour Soup | 1.50 |
| 菜豆腐湯 | B 4. | Bean Curd and Vegetable Soup (for 2) | 3.00 |
| 紅豆沙湯 | B 5. | Velvet Chicken Corn Soup (for 2) | 4.75 |
| 本膳湯 | B 6. | House Special Soup (for 2) | 4.75 |
| PORK | | | |
| 水餃 | 401. | Moo Shu Pork (with 4 Pancakes) | 6.95 |
| 炸醬麵 | 402. | Shrimp and Pork | 6.95 |
| 京醬肉絲 | 403. | Shredded Pork with Peking Sauce | 6.95 |
| 蒜泥白肉 | 404. | Pork with Assorted Vegetables | 6.95 |
| 蔥爆肉 | 405. | Pork with Scallions | 6.95 |
| 回鍋肉 | 406. | Double Cooked Pork | 6.95 |
| 五更腸旺 | 407. | Pork with Black Bean Sauce | 6.95 |
| 湖南肉 | 408. | Hunan Pork | 6.95 |
| 魚香肉 | 409. | Pork with Garlic Sauce | 6.95 |
| VEGETABLES | | | |
| 素什錦 | 501. | Moo Shu Vegetables (with 4 Pancakes) | 5.95 |
| 素什錦 | 502. | Buddhist Delight | 5.95 |
| 白蓮豆 | 503. | Sautéed String Bean | 5.95 |
| 綠豆芽 | 504. | Green Jade | 5.95 |
| 青豆 | 505. | Bean Curd with Assorted Vegetables | 5.95 |
| 麻婆豆腐 | 507. | Bean Curd Szechuan Style | 5.95 |
| 魚片 | 508. | Broccoli with Garlic Sauce | 5.95 |
| 魚片 | 509. | Assorted Vegetables with Garlic Sauce | 5.95 |
| 魚片 | 510. | Eggplant with Garlic Sauce | 5.95 |
| LO MEIN | | | |
| 素炒麵 | 601. | Vegetable Lo Mein | 5.50 |
| 雞炒麵 | 602. | Chicken Lo Mein | 5.50 |
| 肉炒麵 | 603. | Pork Lo Mein | 5.50 |
| 牛柳麵 | 604. | Beef Lo Mein | 5.50 |
| 蝦炒麵 | 605. | Shrimp Lo Mein | 6.25 |
| 什錦炒麵 | 606. | House Special Lo Mein | 6.25 |
| FRIED RICE | | | |
| 素炒飯 | 701. | Vegetable Fried Rice | 4.75 |
| 雞炒飯 | 702. | Chicken Fried Rice | 4.75 |
| 肉炒飯 | 703. | Pork Fried Rice | 4.75 |
| 牛柳飯 | 704. | Beef Fried Rice | 4.75 |
| 蝦炒飯 | 705. | Shrimp Fried Rice | 5.50 |
| 什錦炒飯 | 706. | House Special Fried Rice | 5.50 |

| CHEF'S SPECIALTIES | | | |
|--|------|---------------------------------|-------|
| 左公雞 | S 1. | *GENERAL TSO'S CHICKEN | 9.95 |
| This remarkable dish was originally created for General Tso during the Qing Dynasty. Finely chunked chicken with mushrooms, red pepper and green peas in a spicy Hunan sauce. | | | |
| 香酥雞 | S 2. | *CHAMPAGNE CHICKEN | 9.95 |
| Roast chicken, sautéed snow peas and waterchestnuts, master chef's special sauce. | | | |
| 怪味雞 | S 3. | *AMAZING CHICKEN | 9.95 |
| Roast chicken, stir fried with garden greens in a special Hunan, Szechuan mixed sauce, the sauce makes this dish amazing and excellent. | | | |
| 芝麻雞 | S 4. | *CRISPY SESAME CHICKEN | 9.95 |
| Roast of chicken dipped in later flour, fried and cooked in an exquisite sesame sauce. | | | |
| 陳皮雞 | S 5. | *TANGERINE CHICKEN | 9.95 |
| This is mouth-watering dish, thick slices of large chunks spring chicken and coated in later flour, quickly fried until crispy brown while the sauce is still tender, then enhanced by a specialty flavored sauce. | | | |
| 芝麻牛 | S 6. | *CRISPY SESAME BEEF | 10.95 |
| A delicate and remarkable Hunan dish, slices of prime beef dipped in later flour, fried and cooked in a exquisite sesame sauce. | | | |
| 陳皮牛 | S 7. | *TANGERINE BEEF | 10.95 |
| This is a mouth-watering dish, thick slices of beef sautéed and coated with later flour, quickly fried until crispy brown, while the sauce is still tender, then enhanced by a specialty flavored sauce. | | | |
| 雙味羊 | S 8. | *LAMB IN TWO STYLES | 10.95 |
| Two exquisite lamb preparations, one is braised with scallions in a highly balanced sauce, the other in a hot piquant sauce. | | | |
| 麻辣羊 | S 9. | *MA LA LAMB | 9.95 |
| Choice spring lamb with bell peppers, mushrooms, baby corn and bamboo shoots in hot Hunan sauce. | | | |
| 脆皮蝦 | S10. | *GOLDEN CRISPY SHRIMP | 11.95 |
| Large whole shrimp, slightly fried with chestnut, flour and light touch of sweet and sour sauce and a drop of hot spicy sauce, then topped with scallions. | | | |
| 蔥三鮮 | S11. | *STIR-FRIED SEAFOOD AND CHICKEN | 11.95 |
| Chinese culinary tradition is revered in their splendid combination of scallops, shrimp and slices of chicken breast precisely balanced with green scallions. | | | |
| 怪味蝦 | S12. | *AMAZING PRAWNS | 11.95 |
| Large whole shrimp, stir-fried with a variety of Chinese vegetables in a special House-Szechuan mixed sauce, again the sauce makes this dish amazing and excellent. | | | |
| 荷花羹 | S13. | *SEAFOOD IN THE BIRD'S NEST | 12.95 |
| A more delicate dish, just think what kind of food could be put in the bird's nest. Let us surprise you! | | | |
| 蝦三鮮 | S14. | *PANDA HOUSE SIZZLING DELICACY | 11.95 |
| Fresh shrimp, beef and scallop with assorted vegetables, served with master chef's special sauce. It is delicious and it comes sizzling to your table. | | | |
| 全家福 | S15. | *HAPPY FAMILY | 11.95 |
| Roast chicken, beef, scallop, shrimp and pork perfectly balanced with mixed vegetables, in House style. | | | |
| * INDICATES HOT AND SPICY | | | |
| We can alter the spice according to your taste. | | | |

| 炒三鮮 | S16. | *TRIPLE DELIGHT | 11.95 |
|---|------|--|--------------|
| A splendid combination of fresh sliced shrimp, pork and chicken delicately balanced with vegetables of vegetables in our special sauce. | | | |
| 龍鳳配 | S17. | *DRAGON AND PHOENIX | 12.95 |
| Two separate dishes, young lobster in Szechuan chili sauce and General Tso's chicken balanced on the other side. | | | |
| 兩兩樣 | S18. | *HONEY MOONERS | 10.95 |
| An excellent presentation of pork with black bean sauce and shrimp with chili sauce, it gives you a perfect balance of separation. | | | |
| 三鮮鍋巴 | S19. | *SUN SHEIN SIZZLING WOR BA | 11.95 |
| Shrimp, roast pork and chicken with selected garden greens, served in a hot pan with sizzling rice. | | | |
| 金菇干貝 | S20. | *SCALLOP WITH GOLDEN MUSHROOM | 11.95 |
| Scallops and golden mushroom with ham in a sauce seasoned with red food and mushrooms. | | | |
| 麻辣干貝 | S21. | *MA LA SCALLOPS | 11.95 |
| Fresh scallop, lightly sautéed in hot Ma-La sauce, mixed with vegetables. A classic Hunan style dish. | | | |
| 翡翠干貝 | S22. | *GREEN JADE SCALLOPS | 11.95 |
| Fresh scallop scallops sautéed in special spicy sauce, served on a bed of broccoli. | | | |
| 滑子三樣 | S23. | *PANDA'S TRIO | 9.95 |
| Tender morsels of marinated chicken, shrimp and pork enveloped in a delicate batter, deep fried and accompanied by a delightful special sauce with baby corn, bamboo shoots and broccoli. | | | |
| 脆皮魚 | S24. | *CRISPY WHOLE FISH | 11.95 |
| A fresh whole fish, deep fried crispy and topped with our special sauce. | | | |
| 清蒸魚 | S25. | *PANDA STEAMED FISH | 11.95 |
| Fresh steamed whole fish with ginger, mushrooms, red peppers, scallions and a light touch. | | | |
| 北京鴨 | S26. | *PEKING DUCK | 22.95 |
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| REVOLUTION DET | | | |
| Served without: Salt, Sugar, Corn Starch & M.S.G. | | | |
| 威尼陳皮雞 | R1. | Lemon-Flavored Chicken with Broccoli & Bean Sprouts | \$7.95 (495) |
| 威尼陳皮雞 | R2. | *Prawns with Snow Peas, Broccoli & Bean Sprouts, Spicy Szechuan Style | \$9.95 (475) |
| 威尼陳皮雞 | R3. | *Chicken with Waterchestnuts, Broccoli & Spicy Orange Flavor | \$7.95 (495) |
| 威尼陳皮雞 | R4. | Prawns with Broccoli, Mushrooms, Moo Shu Seasonings | \$9.95 (495) |
| 威尼陳皮雞 | R5. | Buddha Plus Sesame Tofu - Snowpeas, Green Beans, Baby Corn, Mushrooms, Bean Sprouts & Broccoli combined with Sesame Baked Tofu | \$6.95 (450) |
| 威尼干貝 | R6. | *Scallops with Broccoli & Bean Sprouts in Hot Garlic Sauce | \$9.95 (525) |
| 威尼三鮮 | R7. | *Protein Trio of Scallops, Chicken, Baby Shrimp with Snow Peas and Bean Sprouts in Spicy Hunan Sauce | \$9.95 (530) |